

DOMAINE BENEDETTI

IGP VAUCLUSE Collection

Domaine Benedetti was established in 1930 by Nicolas Benedetti moving from Italy to France and directly to Châteauneuf du Pape. After his death, Nicolas' three children took over the domaine. Noël Benedetti, grand father of the actual owner, inherited 1,4 ha of Châteauneuf and 1ha of Cote du Rhône. Until 1997 and the arrival of his son Christian he used to bring the grapes to the coop. After 1997, Christian decided to start making his own wine and created Domaine Benedetti. Between 1998 and 2001, Christian got the opportunity to grow the Estate with 4 ha of Cote du Rhône and 2,2 ha of Châteauneuf. As a natural extension, Christian moved to organic agriculture in 2000. In 2004, Nicolas Benedetti joined the adventure after studying oenology and winemaking.



60% Merlot
20% Syrah
20% Cinsault



57.2°F
14°C



0-4 years



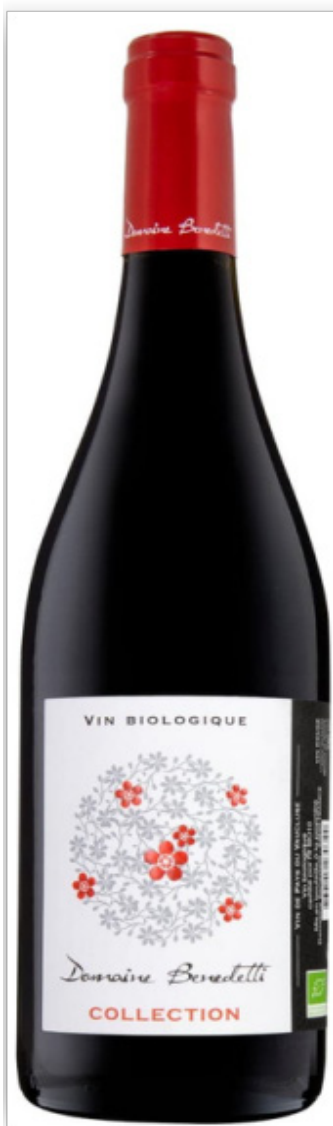
35 years old



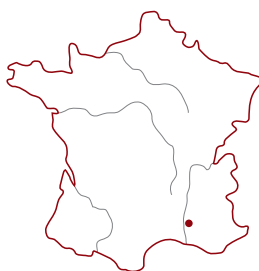
Organic



45 hl/ha
30 000 bottles



TERROIR



SOIL : Sand and rolled pebbles

EXPOSURE : Multiple exposure as located on top of the plateau

WINEMAKING

HARVEST : Hand harvested a few days before the reds to pick them at their peak of ripness

VINIFICATION : Total destemming. Fermentation in stainless steel tanks, grapes separated with frequent pigeage (punching down the cap). Fermentation with indigenous yeasts.

FERMENTATION : The grapes are then blended together and kept in stainless steel tank for 5 months on fine lees. Light filtration before the bottling.

TASTING NOTES



Cherry color



Fresh blackberry, garrigue and cocoa



Very aromatic palate, with notes of macerated blackcurrant and dried fruits

FOOD PAIRING

Appetizer

World cuisine

Red meat